SAFETY, SANITATION AND PERSONAL HYGIENE



Standards:

Demonstrate procedures for a clean and safe environment

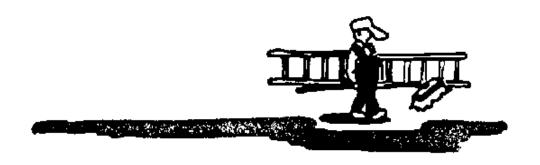
Explain the function of security, safety, sanitation, housekeeping, maintenance and engineering

Focus Competencies:

- Demonstrate an understanding of good personal hygiene/health procedures
- Demonstrate an awareness of responsible reporting of illness symptoms
- Demonstrate an awareness of safety, security and environmental issues related to the hospitality, tourism industry
- Examine the rules and procedures required in the handling of various materials in the hospitality and tourism industry

Expected Student Outcomes:

- Practice good personal and professional presentation (hygiene)
- Demonstrate knowledge and skills of sanitation / safety issues in the hospitality and tourism industry
- Identify the symptoms of illness and injury
- List correct procedures for reporting illness and injury
- Demonstrate an awareness of the state regulations regarding the safe handling of chemicals
- Explain Occupational Safety and Health Administration (OSHA) requirements regarding various situations
- Utilize safety and security procedures as required by OSHA
- ❖ Demonstrate skills and knowledge about the importance of safety and sanitation
- Demonstrate an understanding of various security procedures in the hospitality and tourism industry



Suggested Activities

- > Demonstrate appropriate hand washing techniques. Test for effectiveness using the Glogerm process.
- ➤ Using a black light, analyze the bacteria/germs taken from the kitchen work area.
- Each student will design an unsafe kitchen and then as a class, will identify the problems and present possible suggestions for correction.
- Test uncooked and cooked chicken and hamburger for levels of contamination (both refrigerated and unrefrigerated).
- ➤ Demonstrate safe handling of knives and equipment.
- > Apply skills and knowledge in making a safety poster/video/tri-fold.
- > Develop a Sanitation/personal hygiene demonstration that could be used in a training video.
- ➤ Do an analysis of your school's safety, security and sanitation procedures. Create a plan to address problems found.
- Participate in a teen workplace safety training.
- Guest Speakers Security issues and procedures in the Lodging industry Safety issues in the Landscape/Maintenance areas of the industry

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- Develop and present a video/poster/tri-fold.
- Demonstration of proper safety and sanitation techniques
- Written tests

•	Research	paper o	on a	sanitation/	safety/:	security	topic

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Time 6-9 hours (12-18)



Organizations:

Occupational Safety and Health Administration

Public Health Department

Fire Department

Center for Disease Control

NRA (National Restaurant Association) Serve Safe

NH Department of Education

NH Department of Labor (new curriculum on safety, sanitation & hygiene)

NH Travel Council

American Hotel and Lodging Association



Trade Journals and Professional Publications
Nations Restaurant News www.nrn.com
Journal of Food Products Marketing
Journal of Food Production Management



Chef from the Industry
Health Inspector
Human Resource Directors of Various Businesses in the Industry
Hotel Owner/Manager
Security personnel from various industry business
OSHA representative
AFL-CIO – worker safety focus
Hospitality Risk management Specialists



American Hotel and Lodging Assoc. (workplace safety videos, housekeeping procedures)

20/20 or Dateline undercover videos of the industry. Teachers Video: 800-262-8837 (Cooking Videos)

Delmar Videos:

- 1). Baker
- 2). Catering Assistant
- 3). Cheesemaker
- 4). Cook
- 5). Dietary Assistant

- 6). Food Preparer
- 7). Food Service Manager
- 8). Host
- 9). Order Taker



Websites

www.jobshadow.org



Software

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Field Experiences

Full service lodging establishments Job shadow Internships
